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Serial No. 10/829,468
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CLAIM AMENDMENTS

1-33. (canceled).

34. (original) A method of preparing a non-GMO metal amino acid chelate, comprising:

- a) selecting an amino acid source determined to be non-GMO;
- b) selecting a metal source determined to be non-GMO; and
- c) chelating an amino acid of the amino acid source to a metal of the metal source, thereby forming a non-GMO metal amino acid chelate.

35. (original) A method as in claim 34, wherein during the step of selecting the amino acid source, if a first amino acid source is a GMO, additional amino acid sources are evaluated until a non-GMO amino acid source is ascertained.

36. (original) A method as in claim 34, wherein during the step of selecting the metal source, if a first metal source is a GMO, additional metal sources are evaluated until a non-GMO metal source is ascertained.

37. (original) A method as in claim 34, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by a method other than protein hydrolysis.

38. (original) A method as in claim 37, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared synthetically.

39. (previously presented) A method as in claim 37, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by fermentation.

40. (original) A method as in claim 34, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by protein hydrolysis, and wherein the protein used in the hydrolysis is non-GMO.

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41. (original) A method as in claim 34, further comprising selecting an additive determined to be non-GMO, and including the additive as a mixture with the non-GMO metal amino acid chelate.

42. (original) A method as in claim 41, wherein the additive is selected from the group consisting of non-GMO organic acids, non-GMO free amino acids, non-GMO amino acid salts, non-GMO fillers, non-GMO flow control agents, non-GMO lubricants, non-GMO flow agents, non-GMO hydroscopicity minimizing agents, non-GMO pH control agents, non-GMO catalysts, non-GMO vitamins, non-GMO dust control agents, non-GMO binders, non-GMO disintegrating agents, non-GMO flavoring agents, non-GMO taste-reducing agents, non-GMO capsule shells, non-GMO shellacs, non-GMO waxes, non-GMO emulsifiers, non-GMO oils, and combinations thereof.

43. (original) A method of administering a metal amino acid chelate, comprising:

a) formulating a non-GMO metal amino acid chelate by:

- i) selecting an amino acid source determined to be non-GMO,
 - ii) selecting a metal source determined to be non-GMO, and
 - iii) chelating an amino acid of the amino acid source to a metal of the metal source, thereby forming the non-GMO metal amino acid chelate; and
- b) administering the non-GMO metal amino acid chelate to the subject.

44. (original) A method as in claim 43, wherein during the step of selecting the amino acid source, if a first amino acid source is a GMO, additional amino acid sources are evaluated until a non-GMO amino acid source is ascertained.

45. (original) A method as in claim 43, wherein during the step of selecting the metal source, if a first metal source is a GMO, additional metal sources are evaluated until a non-GMO metal source is ascertained.

46. (original) A method as in claim 43, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by a method other than protein hydrolysis.

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47.. (original) A method as in claim 46, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared synthetically.

48. (previously presented) A method as in claim 46, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by fermentation.

49. (original) A method as in claim 43, wherein the naturally occurring amino acid used to prepare the amino acid chelates is prepared by protein hydrolysis, and wherein the protein used in the hydrolysis is non-GMO.

50. (original) A method as in claim 43, further comprising selecting an additive determined to be non-GMO, and including the additive as a mixture with the non-GMO metal amino acid chelate.

51. (original) A method as in claim 50, wherein the additive is selected from the group consisting of non-GMO organic acids, non-GMO free amino acids, non-GMO amino acid salts, non-GMO fillers, non-GMO flow control agents, non-GMO lubricants, non-GMO flow agents, non-GMO hydroscopicity minimizing agents, non-GMO pH control agents, non-GMO catalysts, non-GMO vitamins, non-GMO dust control agents, non-GMO binders, non-GMO disintegrating agents, non-GMO flavoring agents, non-GMO taste-reducing agents, non-GMO capsule shells, non-GMO shellacs, non-GMO waxes, non-GMO emulsifiers, non-GMO oils, and combinations thereof.

52. (previously presented) A method as in claim 34, wherein the non-GMO metal amino acid chelate has an amino acid to metal molar ratio from about 1:1 to 4:1.

53. (previously presented) A method as in claim 43, wherein the non-GMO metal amino acid chelate has an amino acid to metal molar ratio from about 1:1 to 4:1.